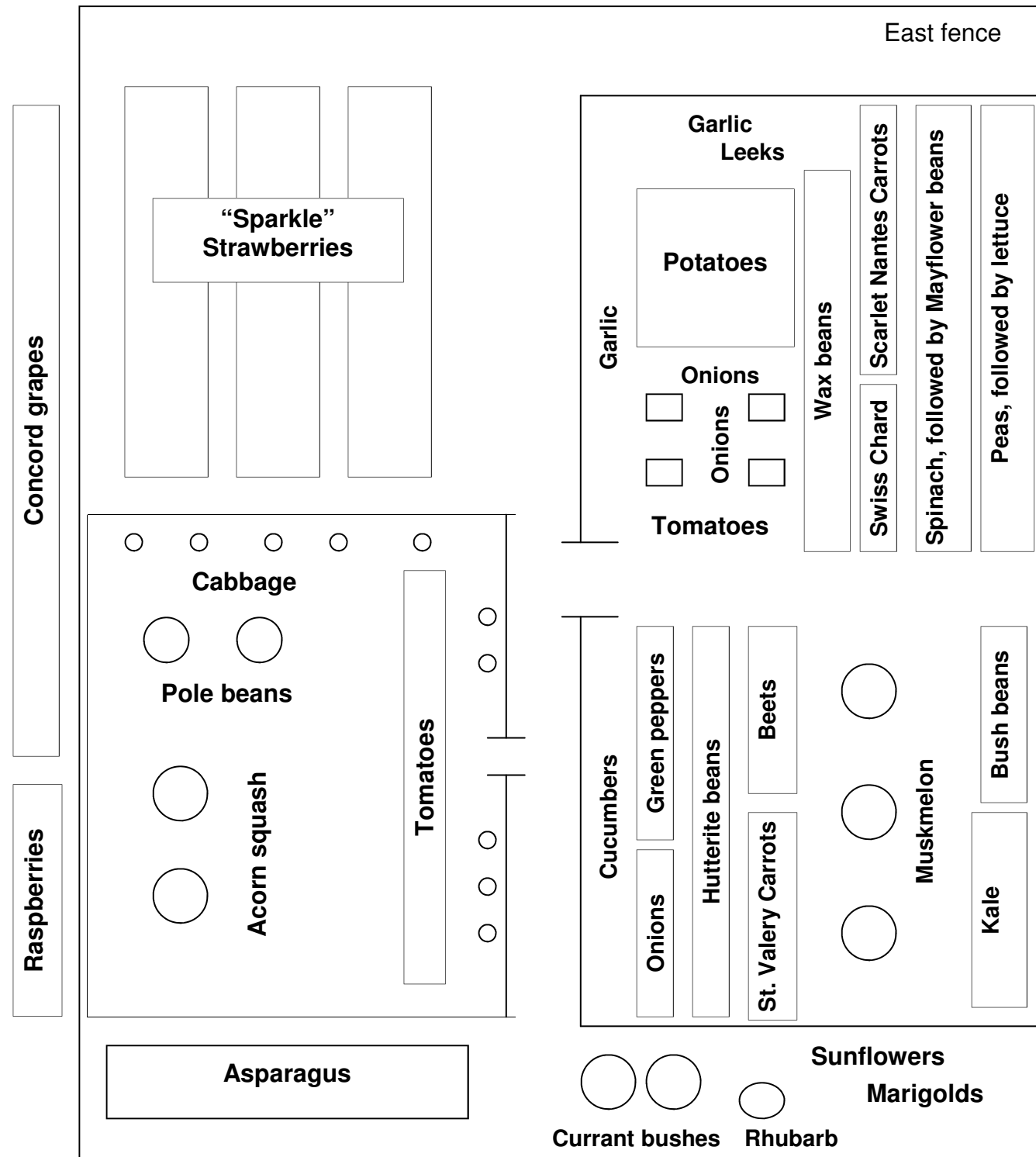


Heirloom Garden 2012



Beans

Arikara Yellow—Introduced in 1915 in *Pioneer Indian Collection of Seeds*.

Hutterite Soup—Heirloom bean from North Dakota Hutterite Colony; bushy habit. Dried.

Kentucky Wonder Pole—Introduced in 1877; vigorous 5- to 7-foot plants.

Mayflower—Dates to early 17th century; short pods with small square seeds; can be eaten fresh or dried.

Pencil Pod Golden Wax—Introduced in 1900; stringless pods; good for freezing and canning.

Beets

Bull's Blood—Juice from beets is used to make only red food coloring allowed in Sweden. Deliciously sweet.

Detroit Dark Red—The standard for beets, introduced in 1892; nearly globe-shaped blood-red 3-inch-diameter roots; very prolific and a good keeper.

Cabbage

Copenhagen Market—Introduced in 1909; 6- to 8-inch-diameter heads; ideal for small gardens.

Carrots

St. Valery—Introduced in 1885; reported in 1924 as “the best and most handsome main crop carrot;” 8 to 10 inches long, fine-grained, and excellent for storage.

Scarlet Nantes—Dates to 1850s; fine-grained bright red-orange flesh; stores well.

Cucumbers

A & C Pickling—Introduced in 1928; very productive, straight, 8- to 10-inch fruits.

Early Fortune—Introduced around 1910; fruits measure 8 inches long.

Garlic

Chesnok Red—Originates from village of Shvelisi, Republic of Georgia; rated high for baking or roasting; hardneck, 8 to 10 cloves per bulb.

Kale

Red Russian—Documented since 1885; vigorous 18- to 36-inch plants; tender & sweet.

Leek

Giant Musselburgh—Scottish variety introduced in the early 1800s. Mild flavor, stands winter well.

Lettuce

Grandpa Admire's—Dates to before the Civil War; bronzed-tinted leaves form large, loose heads; slow to bolt.

Tennis Ball—Introduced in 1850s; 7-inch-diameter, loose, tender heads.

Melon

Hearts of Gold Muskmelon—Introduced about 1895, most popular variety grown for market in Midwest in 1930s; firm, juicy, flavorful fruit.

Onions

Yellow Borettana—Italian heirloom, traditionally pickled; firm sweet flesh with delicate flavor. Best used fresh during the summer; ideal for kabobs when harvested at 2-inch diameter.

Peas

Dwarf Gray Sugar—Introduced by D.M. Ferry & Co. seed company in 1892. Broad, pale green 3- to 4-inch stingless pods are well suited for steaming or stir-fry. Does not need staking.

Peppers

Bull Nose Large Bell—Grown at Monticello by Thomas Jefferson; good flavor; productive, sturdy plants; ripen from green to red.

Potatoes

German Butterball—Russeted skin and buttery yellow flesh; good for roasting and frying; store well.

Spinach

Bloomsdale—Introduced before 1908; dark glossy green leaves, very tender.

Squash

Table Queen—Introduced in 1913; 6- to 8-foot-long vines; drought-resistant, good keeper.

Swiss Chard

Fordhook Giant—Introduced in 1934; abundant crops all season.

Tomatoes

John Baer—Introduced in 1940; once a leading canning variety; heavy producer; indeterminate.

Opalka—Introduced around 1900; 3- to 5-inch paste tomatoes; vigorous; indeterminate.